



COOKS & PARTNERS

FOOD – VENUES – STYLING

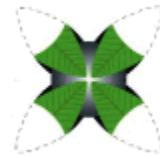
ABOUT COOKS AND PARTNERS

- Cooks & Partners has been established in London for over twelve years and is privately owned by Simon Goggin
- Growth through recommendations and repeat business resulting in up to 650 events per year
- Specialists in event and venue catering offering bespoke menu and event design for all types of events; dinners, award ceremonies, launches, receptions
- Catering and event management contracts; including in-house hospitality, public event and retail catering



OUR FOOD PHILOSOPHY

- Local British ingredients - nurture independent farmers and artisans and reducing our food miles
- Ingredients are always fresh and in season, never frozen, and we do not use GM foods
- Organic and Fair Trade produce are widely featured
- There are healthy choices in each menu, with char-grilling, steaming and poaching the preferred cooking methods
- Environmental policy - Cooks & Partners are committed to reducing our carbon footprint and reducing waste and emissions in all areas of our operation.



LONDONBIOPACKAGING

WHAT WE DO...

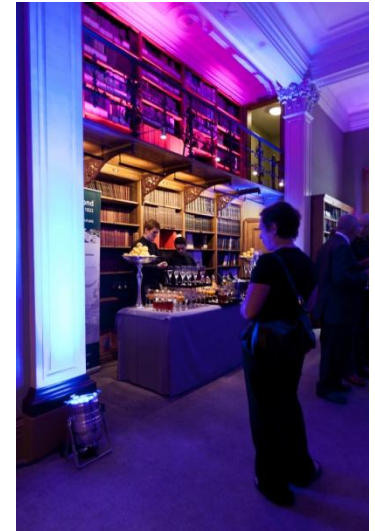
- Venue finding
- Conferences and seminars
- Canape receptions
- Formal dinners
- Private dining
- Christmas and Summer parties
- Full event management
- Bespoke in-house catering



Whatever the occasion we have the experience, skills and resources to make it unique. Our chefs skillfully design menus that are always delicious and produced from the freshest seasonal ingredients and our event managers specialise in creative styling, Production and management services. We provide a bespoke service covering everything from venue finding, floristry, lighting, entertainment, and table design.

WHAT CAN WE DO FOR YOU?

- Full event management to include everything from theming and decoration, production, entertainment to venue and site management, and temporary structures
- Offer flexibility, reliability and creativity to ensure quality of service from quotation and tasting, to the event itself and follow up - an event managed seamlessly from start to finish
- Tailored menus to suit specific events and venue requirements
- Personal service – Experienced team with a totally hands on approach and 100% commitment to your event.
- We will take on board all feedback to ensure that we are constantly improving on our abilities and provision of service
- We deliver and exceed expectation!



MENU STYLES

With a variety of food styles to work from there is a menu to suite every occasion

From working lunches and boardroom Directors lunches to delegate rates for conferences and presentations. Exquisite canapés and fun mini plates and impeccably presented seated dinners.

Presentation, quality and service are always key!

Canapés

Finger buffets

Fork buffets

Mini plates and pots

Food bowls

Seated dinners

Barbecues and picnics



LANCASTER HOUSE

A stunning government venue next to Clarence House with a capacity for up to 300 guests for conferences, receptions and dinners with a beautiful garden for summer months

BURLINGTON HOUSE

Grade I listed building next to Royal Academy of Arts celebrated their 200th Anniversary in 2007. Excellent central London location on Piccadilly with a fully fitted lecture theatre seating 172 delegates and reception space for the same

THE ROYAL PAVILION BRIGHTON

Remarkable for its exotic oriental appearance both inside and out, it is a spectacular unique venue for corporate and private entertaining

Capacity for dinners up to 90 and receptions to 200 guests. Wonder through the charming state rooms prior to sitting for dinner in the Great Hall and Kitchens



EALING TOWN HALL

This Grade II listed building is the perfect the setting for weddings, family celebrations, conferences and business entertaining. The varied combination of rooms feature original architectural features and contemporary facilities to suit all tastes and occasions. Accommodating up to 250 guests for dinners and 500 for receptions



LEIGHTON HOUSE MUSEUM

A venue with unique style and history and recently completed a £1.3 million refurbishment, it reopened in April 2010. Ideal for both private and corporate evening events, you may enjoy drinks in the stunning Arab Hall, dinner in the Studio and a large garden is available for drinks in the summer months



CHELSEA OLD TOWN HALL

Located on the famous King's Road, Chelsea Old town Hall provides an ideal and charming backdrop for a diverse range of events including product launches, fashion shows through to lectures and dinner dances. Also a popular setting for civil marriage ceremonies and receptions. Capacities up to 180 guests for seated dinner and 400 for receptions



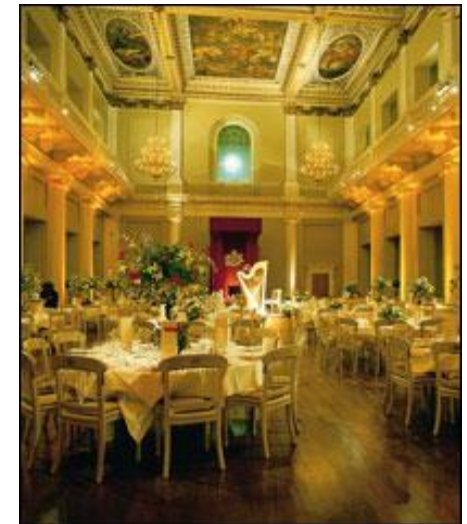
VENUES

Traditional

- Banqueting House
- Bloomsbury Ballroom
- Chelsea Old Town Hall
- Christchurch Spitalfields
- Durbar Court
- Kensington Conference & Events Centre
- Lancaster House
- Locarno Suite
- Orangery, Holland Park
- Royal Pavilion, Brighton
- Sixty-One Whitehall
- Trinity House

Museums & Galleries

- Altitude 360
- Brighton Museum
- Design Museum
- Imperial War Museum
- Leighton House Museum
- London Aquarium
- London Transport Museum
- Mercer Street Studios
- Saatchi Gallery
- The Gallery Soho



SOME COOKS & PARTNERS CLIENTS



Foreign & Commonwealth Office

FCO Services

CabinetOffice



ROYAL HASKONING



SHINE 



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